



ASHFORD CASTLE
HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928

George V Dining Room

Vegetarian – Vegan & Healthy Menu € 95.00

Our vegetables are cooked with Organic Pure Coconut oil

Healthy Salad, Vegan

*Avocado – Black Garlic – Citrus – Seeded Crips – Kale – Lentil
Elder & Honey Dressing (€ 18.50) vegan*

Albarino, Eidosela, Galicia, Spain, 2015, €12.00 per gls, €48.00 per gls

Heirloom Tomato, Vegan

Watermelon – Tomato Texture – Olive Dust – Basil (€21.50)

Riesling Blend, 'Blanc de Mer' by Bouchard Finlayson, Hermanus, South Africa, 2015, €9.50 per gls, €39.00 per btl

**Velvet Cloud Sheep Yoghurt – Edible Garden, Vegetarian Puff Pastry – Mashua – Beet – Carrot –
Foraged Garden Flowers Elderberry Syrup (€ 20.50)**

Sauvignon Blanc, 'Walker Bay' by Bouchard Finlayson, Hermanus, South Africa, 2014, €12.50 per gls, €49.00 per btl

Sorbet (€ 9.50)

Soup from our last Harvest (€ 9.50) Vegan

Curcubitacea – Organic Quinoa, Vegan

*Curcubitacea: Courgette Texture
Tomato – Kale – Edibles flowers (€ 29.50)*

Riesling Blend, 'Blanc de Mer' by Bouchard Finlayson, Hermanus, South Africa, 2015, €9.50 per gls, €39.00 per btl

Homemade Ricotta Gnocchi, Vegetarian

Asparagus – Baby Spinach – Edible Flowers (€ 31.50) vegan

*Riesling/ Viognier Blend, 'Blanc de Mer' by Bouchard Finlayson,
Western Cape, South Africa, 2013, €9.50 per gls, € 39.00 per btl*

Black Truffle & Orzo Pasta Risotto, Vegan with no cheese

Woodland Mushrooms – Aged Parmesan (€ 39.50)

*Pinot Noir, 'Galpin Peak' by Bouchard Finlayson,
Western Cape, South Africa, 2012, €21.00 per gls, € 85.00 per btl*

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Apricot Soufflé

St Tola Goats Cheese – Apricot – Juniper – Shortcross Gin (€ 16.00)

Riesling (Noble Late Harvest), Paul Cluver, Elgin, South Africa, 2013, €16.00 per gls

Vegan Chocolate Brownie

Jelly – Sorbet (€ 16.00)

Badia a Coltibuono Vin Santo, Tuscany, Italy, 2010, Glass € 25.00

Velvet Cloud Sheep' Yoghurt & Cherry (€ 16.00)

Santernes, Castelnau de Suiderat, France, 2010, Glass €15.00

Executive Chef Philippe Farineau – “French Heart – Irish Produce”

Executive Sous Chef Barry Lynch

Executive Pastry Chef Paula Stakelum

Restaurant Manager/Maitre d'/Sommelier

Robert Bowe/Martin Gibbons/Philip Dunne

“If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you”

Please note all ingredients may contain allergens, however we always aim to accommodate all dietary requirements.

Prices are subject to 15 % Service Charge